

Title (en)  
PROCEDURE FOR THE PRESERVATION OF BANANAS

Title (de)  
VERFAHREN ZUR KONSERVIERUNG VON BANANEN

Title (fr)  
PROCEDE DE CONSERVATION DE BANANES

Publication  
**EP 1619956 A1 20060201 (EN)**

Application  
**EP 04731223 A 20040505**

Priority  
• IB 2004001381 W 20040505  
• ES 200301016 A 20030506

Abstract (en)  
[origin: WO2004098301A1] The object of the invention is a procedure which permits delayed onset of ripening of bananas, while at the same time retaining suitable organoleptic and quality characteristics. The procedure is carried out in a non-controlled modified atmosphere, at a temperature between 12°C and 22°C, at atmospheric pressure, in which pure nitrous oxide is introduced and mixed with ventilation air until a nitrous oxide concentration of 40 to 60% is obtained, and an oxygen concentration between 12% and 8%, respectively, depending on the concentration of nitrous oxide.

IPC 1-7  
**A23B 7/152**; **A23L 3/3445**

IPC 8 full level  
**A23B 7/152** (2006.01); **A23L 3/3445** (2006.01)

CPC (source: EP ES US)  
**A23B 7/152** (2013.01 - EP ES US); **A23L 3/3445** (2013.01 - EP US)

Designated contracting state (EPC)  
AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LI LU MC NL PL PT RO SE SI SK TR

DOCDB simple family (publication)  
**WO 2004098301 A1 20041118**; CA 2524339 A1 20041118; CR 8070 A 20060620; EC SP056120 A 20060301; EP 1619956 A1 20060201; ES 2221561 A1 20041216; ES 2221561 B1 20050801; JP 2006525012 A 20061109; US 2006210678 A1 20060921

DOCDB simple family (application)  
**IB 2004001381 W 20040505**; CA 2524339 A 20040505; CR 8070 A 20051103; EC SP056120 A 20051025; EP 04731223 A 20040505; ES 200301016 A 20030506; JP 2006506571 A 20040505; US 55529305 A 20051102